



TROPICAL THIMBLE CUP

CHOCOLATE CUP WITH TROPICAL FILLING

SERVINGS: 100 CUPS

DIFFICULTY LEVEL



CREAMY TROPICAL FILLING

INGREDIENTS

FRUTTIDOR TROPICAL g 500

CRUNCHY COCONUT FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO g 490

PRALIN DELICRISP COCONTY g 210

PREPARATION

Combine CHOCOSMART CIOCCOLATO and PRALIN DELICRISP COCONTY in a planetary mixer with a paddle attachment and whip at medium speed for 2-3 minutes.

Pour the mixture into a pastry bag fitted with round plain tip nr 10.

FINISHING

INGREDIENTS

GRATED COCONUT To Taste

FINAL COMPOSITION

Half-fill the DOBLA THIMBLE CUP with the creamy tropical filling.

Pipe the crunchy coconut filling to fill up the rest of the cup.

Top off with grated coconut or pieces of dehydrated coconut.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER